

Sweet & Spicy Pickles

Outside of a nice hot bowl of tomato soup, nothing goes better with a grilled cheese sandwich than a few tasty pickles on the side. Just the right mix of sweet and heat, Uncle Queso's Sweet & Spicy Pickles are crazy, easy to make addiction. Once you've had a bite, there is no going back.

INGREDIENTS:

- 1 gallon jar of whole dill pickles
- 64 ounce jar of sliced jalapeños
- 2 pound bag of sugar

DIRECTIONS:

1. Pour all of the pickle juice out of the jar. Cut the whole pickles into slices and place back into the pickle jar.
2. Next, pour the sugar into the jar, shaking as needed to get all the sugar in. If you want sweeter pickles, use more sugar. You want as much sugar in the jar as you can fit.
3. Now, pour all of the jalapeño juice into the jar with the pickles and sugar. For spicier pickles, add a small handful of jalapeños to the jar, and save the rest for another use.
4. Finally, close the jar, shake well, then place in the refrigerator. Every day for a week shake the pickle jar vigorously to help evenly distribute and dissolve all the sugar. I usually flip the jar each day after the shaking, so one day the jar is right side up, the next day it's upside down. This helps make sure all the pickles are properly seasoned by the end.
5. After a week, your pickles are ready!

MY NOTES: *

* Keep this recipe a secret from your mother-in-law. Also, hide it from your ultra-competitive neighbor, or that friend that's a big time one-upper. They don't need additional ammunition. This is now your recipe. Use it wisely. If you must share, impress your friends by sending them to www.UncleQueso.com, and recommend they download a recipe card there. And don't forget to suggest they make a small donation to support the ongoing search for the perfect grilled cheese sandwich.

